

# BUFFET MENU

Weekday (Tues-Thurs) Lunch: SGD 68 ++ (Adult) | SGD 15++ (Child)  
1-For-1 Promotion is for Adults Only

## HAINANESE SECTION

### **Chicken Rice**

Fragrant rice cooked with chicken broth.

### **Roasted Chicken**

### **Steamed Chicken**

Poached chicken.

### **Clear Chicken Soup**

An aromatic chicken broth.

### **Cucumber**

A perfect combination for chicken rice.

### **Chili**

A mild spicy chilli "sambal".

### **Soy Sauce**

Slightly sweet condiment, acting as a savoury,  
caramel glaze.

### **Ginger Paste**

Minced ginger, sesame oil, and salt.

The Buffet Club  
singapore

# BUFFET MENU

## ZI CHAR

### Rotating Meat & Seafood/Vegetable Selections

Selections vary daily and may include:

#### **Salted Egg Chicken**

Crispy fried chicken bites tossed in a rich, creamy & savoury sauce made from mashed salted egg yolks, butter, curry leaves & chilli padi.

#### **Stir-Fried Ginger Beef**

A fast, savoury dish featuring tender beef strips flash-fried with aromatic ginger, garlic, and scallions.

#### **Hong Kong Steamed Fish**

A classic Cantonese dish featuring fresh sliced white fish steamed to a delicate, tender texture.

#### **Sweet & Sour Fish**

Crispy fried sliced fish with sweet and sour sauce.

#### **Sichuan Fried Chicken**

A crispy bite-sized chicken, stir-fried with dried red chillies and Sichuan peppercorns.

#### **Black Pepper Prawn**

A succulent prawns tossed in a bold, aromatic, and savoury black pepper sauce.

# BUFFET MENU

## ZI CHAR

### Rotating Meat & Seafood/Vegetable Selections

Selections vary daily and may include:

#### **Mapo Tofu**

Sichuan Chinese dish featuring soft tofu cubes set in a spicy, oily sauce

#### **Sichuan Stir-Fried Eggplant**

Sichuan dish featuring tender eggplant cooked in a sticky, savoury, sweet and tangy sauce.

#### **Chap Chye**

A popular Hokkien-style braised mixed vegetable dish.

#### **Lady Finger with Oyster Sauce**

Poach lady finger with crispy fried garlic and oyster sauce.

#### **Stir-Fried Tauhu with Celery**

Wok-tossed soft tauhu and crunchy celery in a light savoury glaze.

The Buffet Club  
singapore

# **BUFFET MENU**

## **NOODLES STATION**

### **Nyonya Laksa with Condiments**

A rich, aromatic Peranakan noodle soup featuring a coconut milk-based broth spiced with a complex rempah.

Fish Cake

Minced Laksa Leaves

Cleaned Beansprout

Boiled Prawn

Sambal

### **Fish Broth with Condiments**

Made from simmering fish bone and heads.

Fish Ball

Sawi

Fried onion

Shredded Chicken

Cleaned Beansprout

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# **BUFFET MENU**

## **INDIAN SECTION**

### **Roti Naan/Garlic Naan**

A soft, fluffy, and slightly chewy leavened flatbread originating from South Asia, typically cooked in a high-temperature clay oven called a tandoor

### **Chicken Tikka**

A popular South Asian dish featuring chicken marinated in yogurt and spices

### **Butter Chicken**

A popular Indian dish featuring tender tandoori-roasted chicken simmered in a rich, creamy, and mildly spiced tomato sauce

### **Chickpea Masala**

A hearty, flavorful Indian vegetarian curry featuring tender potatoes and chickpeas simmered in rich spices

### **Aloo Gobi**

### **Coin Prata**

### **Vegetable Curry**

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# **BUFFET MENU**

## **INDIAN SECTION**

### **Signature Biryani Rice**

A highly aromatic, seasoned South Asian rice dish with long-grain basmati rice cooked with spices

### **Mutton Dalcha**

A thick & flavorful Indian stew of dhal & vegetables

### **Acar Buah**

A traditional Southeast Asian sweet, sour & spicy pickled fruit chutney

### **Pacheri Nenas**

A traditional sweet and spicy pineapple pickle

### **Mint Chutney**

A bright green, refreshing & zesty Indian condiment made from fresh mint leaves, cilantro, green chillies, ginger & lime juice

### **Raita**

A popular, creamy Indian condiment or side dish made from thick yoghurt mixed with raw vegetables, herbs & spices

# **BUFFET MENU**

## **BBQ AND GRILL**

### **Grilled Chicken Wing**

A savoury-sweet dish featuring grilled chicken wings coated in a sticky, caramelised glaze

### **Roasted Vegetables**

An array of roasted vegetables

### **Pasta Of The Day**

### **Soup Of The Day**

### **Salad Of The Day**

### **Black Pepper Sauce**

A savoury, creamy and aromatic black pepper sauce

### **Creamy Brown Sauce**

A rich sauce combining a savoury meat-based stock reduction with cream

### **BBQ Sauce**

A smoky, sweet caramelised tomato sauce

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# **BUFFET MENU**

## **NUSANTARA**

**Jasmine White Rice**

**Butterfly Blue Pea Flower Rice**

Rice cooked with butterfly-pea flowers

**Nasi Impit**

**Sambal Tumis**

**Sambal Sotong**

**Sotong Masak Hitam**

**Udang Lemak Chili Api**

**Udang Sambal**

**Asam Pedas Ikan**

**Paru Goreng Berempah**

**Paru Berlado**

**Beef Rendang**

**Ayam Gulai Padang**

**Ayam Goreng Berempah**

**Ayam Penyet**

**Sambal Goreng Pengantin**

**Gado Gado**

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singapore

# **BUFFET MENU**

## **NUSANTARA**

### **Vegetable**

**Sambal Goreng Jawa**

**Sayur Lodeh**

**Sayur Urap**

**Terong Berlado**

### **Bain Marie**

**Chicken Soup**

**Ayam Bakar**

**Boiled Cockles**

**Grilled Cockles**

**Siput Sedut Lemak**

### **Condiments**

**Sambal Belacan**

**Sambal Hijau**

**Air Asam**

**Ulam Ulaman**

**Salted Fish**

**Salted Egg**

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# BUFFET MENU

## FRITTERS

**On rotation:**

**Jemput Pisang**

**Goreng Pisang**

**Vadai**

**Bakwan**

**Kuih Gendang Kasturi**

**Kuih Getuk Ubi**

**Donut with Sugar**

**Pau Kacang**

**Keropok Lekor**

**Epok Kentang**

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# BUFFET MENU

## DESSERT AND MALAY KUIH

### WARM DESSERT

Bubur Pulut Hitam  
Bubur Kacang Hijau  
Bubur Sujee  
Pengat Pisang

### ASSORTED MALAY KUEH

#### ON ROTATION

Puteri Salat  
Kaswi  
Kueh Bakar Pandan  
Kueh Dadar  
Apam Puteri

### ASSORTED SHOOTERS

#### ON ROTATION

Jelly of the Day  
Crème Caramel  
Bread Butter Pudding  
Sago Gula Melaka  
Jong Kong  
Som Som  
Naga Sari Pisang

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# BUFFET MENU

## DESSERT AND MALAY KUIH

### ICE CREAM AND WAFFLE

**Assorted Ice Cream Flavours:** Vanilla, Chocolate, Strawberry, Peppermint Chocolate Chip, Cookies & Cream, Mango, Yam, Durian, Coconut, Royale Raisin

**Toppings:** Crushed Peanuts, Strawberry Sauce, Caramel Sauce, Marshmallow, Maple Syrup

### Assorted Fruits

#### DRINKS

##### **COLD**

Ice Milk Tea

Bandung Ice

##### **Hot Drinks**

Tea Sachet

Coffee Machine

Teh Tarik

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singapore

# BUFFET MENU

Weekday (Tues-Thurs) Dinner: SGD 88 ++ (Adult) | SGD 19++ (Child)  
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## HAINANESE SECTION

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Fragrant rice cooked with chicken broth.

### **Roasted Chicken**

### **Steamed Chicken**

Poached chicken.

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### **Cucumber**

A perfect combination for chicken rice.

### **Chili**

A mild spicy chilli "sambal".

### **Soy Sauce**

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caramel glaze.

### **Ginger Paste**

Minced ginger, sesame oil, and salt.

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#### **Sichuan Stir-Fried Eggplant**

Sichuan dish featuring tender eggplant cooked in a sticky, savoury, sweet and tangy sauce.

#### **Chap Chye**

A popular Hokkien-style braised mixed vegetable dish.

#### **Lady Finger with Oyster Sauce**

Poach lady finger with crispy fried garlic and oyster sauce.

#### **Stir-Fried Tauhu with Celery**

Wok-tossed soft tauhu and crunchy celery in a light savoury glaze.

#### **On Rotation**

Yong Chow Fried Rice

Chilli Fried Rice

Stir-fried Kway Tiaw

Stir-fried Bee Hoon

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# **BUFFET MENU**

## **NOODLES STATION**

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Fish Cake

Minced Laksa Leaves

Cleaned Beansprout

Boiled Prawn

Sambal

### **Fish Broth with Condiments**

Made from simmering fish bone and heads.

Fish Ball

Sawi

Fried onion

Shredded Chicken

Cleaned Beansprout

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# **BUFFET MENU**

## **INDIAN SECTION**

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### **Mint Chutney**

A bright green, refreshing & zesty Indian condiment made from fresh mint leaves, cilantro, green chillies, ginger & lime juice

### **Raita**

A popular, creamy Indian condiment or side dish made from thick yoghurt mixed with raw vegetables, herbs & spices

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A soft, fluffy, and slightly chewy leavened flatbread originating from South Asia, cooked in a high-temperature clay oven called a tandoor

### **Chicken Tikka**

A popular South Asian dish featuring chicken marinated in yoghurt and spices

### **Chicken Keema**

Spiced Indian minced chicken curry cooked with peas, onions, and aromatic garam masala.

### **Butter Chicken**

A popular Indian dish featuring tender tandoori-roasted chicken simmered in a rich, creamy tomato sauce

### **Chickpea Masala**

A hearty, flavorful Indian vegetarian curry featuring tender potatoes and chickpeas simmered in rich spices

### **Aloo Goobi**

Dry-roasted cauliflower and potatoes tempered with turmeric, cumin, and ginger

### **Coin Prata**

Bite-sized, coin-shaped, crispy flatbreads layered with buttery dough

### **Vegetable Curry**

Mixed seasonal vegetables simmered in a fragrant gravy.

# **BUFFET MENU**

## **BBQ AND GRILL**

**Soup Of The Day**

**Salad Of The Day**

**Grilled Chicken Wing**

A savoury-sweet dish featuring grilled chicken wings coated in a sticky, caramelised glaze.

**Roasted Vegetables**

An array of roasted vegetables – caramelised, tender, and seasoned with herbs and olive oil.

**Pasta Of The Day**

**Baked Pasta Of The Day**

**Sauces**

**Black Pepper Sauce**

**Creamy Brown Sauce**

**BBQ Sauce**

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# BUFFET MENU

## NUSANTARA

### Vegetable

**Sambal Goreng Jawa**

**Sayur Lodeh**

**Sayur Urap**

**Terong Berlado**

### Bain Marie

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**Siput Sedut Lemak**

### Condiments

**Sambal Belacan**

**Sambal Hijau**

**Air Asam**

**Ulam Ulaman**

**Salted Fish**

**Salted Egg**

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**Goreng Pisang**

**Vadai**

**Bakwan**

**Kuih Gendang Kasturi**

**Kuih Getuk Ubi**

**Donut**

**Pau Kacang**

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#### ON ROTATION

Puteri Salat  
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Kueh Bakar Pandan  
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Crème Caramel  
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Sago Gula Melaka  
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**Toppings:** Crushed Peanuts, Strawberry Sauce, Caramel Sauce, Marshmallow, Maple Syrup

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#### DRINKS

##### **COLD**

Ice Milk Tea

Bandung Ice

##### **Hot Drinks**

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Coffee Machine

Teh Tarik

The buffet club  
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